Liquid Gems

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Liquid Gems

A Book of Drinks for
the Fastidious Drinker

By

JOHN R. IVERSON
of the California Golf Club of
San Francisco

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"If all be true
Which I do think,
There are five reasons
Why men drink:
Good wine, a friend,
Or being dry,
Or lest we should be
By and by,
Or any other reason why."

H. Aldrich (1647-1710)

Harry Cradock, of the Savoy Hotel, London, England, a truly great authority on wines and liquors, also has revealed himself as a wit.

He was once asked which was the best way to drink a cocktail.

"Quickly," replied the great man, "while it is laughing at you."

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Introduction

MUCH has been written and published as so-called bartenders' guides or hand-books, and numerous pamphlets and other printed matter, containing concoctions of drinks, with advice and directions to bartenders. Most of these are issued by liquor concerns or their agents, in a slightly disguised advertising campaign in behalf of their own products. There are now on the market a few books published under the name of one or another famous old-time bartender, and are considered to be authentic. Any real bartender today, however, will tell you that even these books harbor so many obvious mistakes and discrepancies that they are of little value to either dispenser or consumer. It safely may be said that there is no authentic book of rules on how to mix drinks. This may be easily understood when considering the individual difference in taste. Some people like sweet drinks, others like them sour, still others cannot stand the taste of bitters, and so on. The most difficult person in the world for

a bartender to please is he who does not know what to ask for to obtain that which will appeal to his palate. By just ordering a drink, without knowing what goes into it, merely hoping it may result in something he likes, will, in nine cases out of ten, prove a disappointment to the patron and embarrass the bartender, who at all times makes an earnest effort to please.

The old adage of the West, "Please do not shoot the piano-player, because he is doing his best," may be applied to the bartender of today. It is likely the piano-player was rendering the particular number he had been asked to play. Why not tell the bartender how you would like your drink made? You then will enjoy your drink more, and the bartender will be happy because you are satisfied. But to do this, the patron necessarily must know something about drinks and their ingredients. For several reasons, this is important. By such a knowledge, he will be able to judge the effect and possible harm a certain drink might have on his stomach or general health. Carelessness in drinking often brings about extreme inconvenience and sometimes outright danger to

life and senses. Witness the many cases of blindness and death during prohibition days.

It is, therefore, the object of this writer, in the following pages, to list the principal mixed drinks of today, with their ingredients; a few observations as to their characteristics and origin, their potency and purpose. It is hoped that in so doing the reader will benefit to the extent of being able to confront a bartender without any lingering fear of potential poisoning, thereby furthering harmony and mutual satisfaction.

J. R. I.

One More Word to the Reader

Delving into the realm of Bacchus and Bacchante, a subject so complex and vast in its ramifications that volumes could be filled and still leave much unsaid, I would like to make it clear that the opinions offered in regard to the drinks listed on the following pages are solely my own and should be accepted or discarded as such. I have, of course, no illusion of being able to tell anyone what they would like to drink. Such an idea would be not only presumptuous but also foolish, because drinking of spirituous beverages is primarily for pleasure and effect, and therefore governed by the individual taste alone. If a man likes the taste of a drink, and the next day still likes it, then that drink is a good drink to him, and nothing could, or should, change his opinion. In the perusal of this text, you may discover a few libations which particularly appeal to your sense of taste. Should such be the case, I then will feel my efforts have not been in vain.

J. R. I.

Please Note:

The measurements given for the ingredients of all the cocktails listed in this book are based on two-ounce cocktail glasses. If larger glasses are being used, the measurements should be increased in proportion.

Cocktails

Absinthe Frappe Cocktail

Shaker—ice

1 oz. Absinthe

1 oz. plain water

Dash Anisette (or Orange Bitters)

Shake, strain and serve in whiskey sour glass filled with shaved ice.

No decoration.

Observations

This is an extremely popular drink in France, Absinthe being the national spirit beverage of that country, although much of it is made in Switzerland under French labels. The importation of Absinthe is prohibited by the U. S. government, so a genuine Absinthe drink cannot be legally obtained in this country. Several synthetic products, substitutes of this powerful beverage, which by some is classified as a drug, are, however, obtainable. The alcoholic strength of Absinthe is about 120 proof. It is very sweet, as indeed are all liqueurs, with a flavor akin to licorice. The Anisette, also a sweet liqueur, distilled

from a dozen different plants, adds a certain intriguing tang to the drink, considered very pleasing. Orange Bitters should be used only in the absence of Anisette, with a drop of simple syrup.

Alexander Cocktail

Shaker and ice

1 oz. Gin

¼ oz. Creme de Cacao

½ oz. pure cream

Shake, strain and serve in cocktail glass.

No decoration.

Observations

Like all drinks having pure cream as an ingredient, this is very smooth, and particularly popular among those who are opposed to the flavor of straight Gin. The purpose of the Creme de Cacao is two-fold. It sweetens the drink as well as flavors it with a chocolate taste, which is the main characteristic of this liqueur. A drink much fancied by ladies.

Most brands of Creme de Cacao are approximately 60 proof.

Anisette Cocktail

Shaker and ice

1 oz. Gin
¼ oz. Anisette
½ oz. Grenadine

Shake, strain and serve in cocktail glass.

No decoration.

Observations

This is a very sweet one, and the consumption of too many, like the overindulgence in sweet wine, is apt to cause any sensitive stomach to revolt.

Anisette is not a very strong liqueur, seldom over 50 proof.

"Atta Boy" Cocktail

Bar glass—ice
1 oz. Brandy
¼ oz. Absinthe
½ oz. Italian Vermouth
Stir, strain and serve in cocktail glasses.
No decoration.

Observations

Here is one that needs not be ashamed of itself. It unquestionably has power, but also a bouquet rivaling that of rare old wine. A real drink for the connoisseur. Brandy is distilled from grapes or old wine. The best known Brandy comes from Cognac, France, and is sold under that name. Cognac (84 proof) is superior in quality to any other known Brandy, enjoying in the field of liquor the same place as champagne among wines.

Italian Vermouth is a sweet wine of a common variety, and widely used in the making of cocktails.

Aviation Cocktail

Bar glass—ice

1 oz. Sherry Wine

¾ oz. Dubonett Wine

Twist of lemon peel

Stir, strain and serve in cocktail glass.

No decoration.

Observations

This is an old-timer, and if for no other reason merits a place in the book. Sherry wine is often (and properly) drunk alone as an appetizer before dinner. Sherry, the dryest of all sweet wines, has a peculiar ability to sharpen the appetite. With Dubonett, a French sweet wine, it creates a mixture of rare mellowness, almost like overripe fruit. The best Sherry is produced at Jerez de la Frontera, Spain.

Bacardi Cocktail

Shaker—ice
1 oz. Bacardi Rum (Cuban Rum)
½ oz. Lime
¼ oz. Grenadine
Shake, strain and serve in cocktail glass.
No decoration.

Observations

This cocktail originated in Cuba, the land of Bacardi Rum (90 proof). Its popularity has grown rapidly in this country, and it is included in practically all cocktail lists.

Rum is distilled from fermented sugar cane juice—the residue in sugar making. Its origin can be traced centuries back, and British sea stories are replete with blood-curdling tales of buccaneers, piracy on the high seas—and Rum. No liquor has a more romantic and colorful background than Jamaica Rum, probably the first

Rum to come out of the West Indies. It is slightly sweeter than Cuban Rum, but both are distinguished by a highly pungent aroma, richness of body and a tantalizing taste.

Grenadine is a non-alcoholic syrup, prepared from the juice of the pomegranate, a fruit much cultivated in Palestine and other Mediterranean regions.

Variations of Bacardi Cocktail:

Jack Rose
Same, with Apple Jack.

Bolero
Same, with Bolero Rum.

New England
Same, with Medford Rum.

Bamboo Cocktail

Bar glass—ice
1 oz. Italian Vermouth
¾ oz. Sherry Wine
Dash Orange Bitters
Stir, strain and serve in cocktail glass.
No decoration.

Observations

As the principal ingredients in this drink are sweet wines, it will have the character of despondency if nothing is added to liven it up. Orange Bitters give it that needed vivacity and gayness. However, Orange Bitters, a very strong and penetrating aromatic, should be handled with great care. Very little is needed, and an overdose will spoil any drink. The similarity of color in the component parts of this drink gives it a rather dusky, yellowish tint, resembling that of the bamboo tree. Hence the name.

Between the Sheets Cocktail

Shaker—ice
1 oz. Jamaica Rum
¼ oz. Curacao
¼ oz. Cointreau
¼ oz. Brandy
Shake, strain and serve in cocktail glass.
No decoration.

Observations

This one has potency galore, and is highly favored by those who like a strong cocktail with a sweet taste. Jamaica Rum* (86 proof) is a dark yellow, full-bodied liquor of great fame. Its consumption is supposed to act as a sort of vaccine against fever in tropical climes, and for this purpose it is used in the British Navy. Curacao (60-70 proof) and Cointreau (80 proof) are sweet liqueurs, the best brands of the former originating in Holland, while the latter hails from France. Curacao is distilled from the peel of a bitter orange grown in the Islands of Curacao. This orange has been developed extensively for this purpose by the Dutch, who have large holdings in said islands.

* See Bacardi Cocktail.

Blinker Cocktail

Shaker—ice
1 oz. Whiskey (Bourbon)
½ oz. Grape Juice
¼ oz. Grenadine
Shake, strain and serve in cocktail glass.
No decoration.

Observations

Rather sweet, but with an exceptionally pleasing taste. A ladies' cocktail.

The principal kinds of Whiskey as known today are Scotch, Irish, Bourbon and Rye. The two last named are Strictly American, and made entirely for home consumption, while Scotch for centuries has been recognized all over the world as the only authentic Whiskey. Indeed, no other kind is known in many countries. Bourbon, which is distilled from both grain and corn, is aged in the manner of all Whiskey, in oak barrels, specially

treated (charcoaled) for this purpose. Unlike Scotch (see New Yorker Cocktail), Bourbon is mostly straight Whiskey, not blended, but left undisturbed in the barrels until matured and ready for bottling, and in even the best brands of Bourbon there often is noticeable a slight taste of wood. This does not, by any means, detract from its quality, but indeed is considered by many connoisseurs to lend added charm to the liquor. In very old Whiskey (as also in Wines and Brandies) a superior quality is often taken for granted. Other important factors besides ageing, however, play their part in procuring a first-class product. The raw materials must be of the best; the distillation, which is an art and a science, carefully and expertly executed, the barrels properly prepared, etc. Then the ageing will take care of the rest: polishing off the rawness, sweetening the flavor and fragrance, bringing out the tender mellowness and rare charm — that is fine old Whiskey.

Blue Moon Cocktail

Shaker—ice
1 oz. Gin
¼ oz. Creme de Violette
½ Lime
Shake, strain and serve in cocktail glass with frosted rim.
No decoration.

Observations

The outstanding characteristic of this drink is its hazy blue color. By moistening the rim of the glass with a piece of orange peel, and dipping it inverted in powdered sugar, it will, after the liquid has been poured in, take on the appearance of the moon. A pretty drink is the most that can be said for it.

Creme de Violette is another sweet liqueur, distilled from the flower of that name. It is about 60 proof.

Brandy Cocktail

Bar glass—ice
1½ oz. Brandy
¼ oz. Curacao
Stir, strain and serve in cocktail glass.
Decoration: twist of lemon peel.

Observations

A strong one, and a good one. The Curacao is just the touch needed to make this drink a very effective appetizer, and the lemon peel lends added intrigue. Let me state here that a little oil from a lemon peel squeezed over the top of a cocktail so as to float on the surface of same, enhances both the aroma and the flavor of the drink, and may even cover up some possible fault in the mixing of it. This, of course, does not apply to cocktails already having a fruit juice as an ingredient.

Brant Cocktail

Shaker—ice
1½ oz. Brandy
Dash White Creme de Menthe
Dash Angostura Bitters
Piece of lemon peel
Shake, strain and serve in cocktail glass.
No decoration.

Observations

Another effective appetizer, with a refreshing tang somewhat similar to the Stinger Cocktail.

Creme de Menthe, which is distilled from the leaves of mint, is marketed in two varieties—green (approximately 50 proof) and white (approximately 60 proof).

Bronx Cocktail

Shaker—ice
1 oz. Gin
¼ oz. French Vermouth
¼ oz. Italian Vermouth
The juice of ¼ of an orange.
Shake, strain and serve in cocktail glass.
No decoration.

Observations

This is a real old-timer, named after that worthy district of up-town New York City.

Gin is a liquor of moderate alcoholic strength, distilled from grain and flavored by the juniper berry. It plays a part in at least one-third of the mixed drinks now current. It needs no ageing.

French Vermouth is a dry wine of a common variety and, like Italian (sweet) Vermouth, is widely used in the making of cocktails.

Carnation Cocktail

Bar glass—ice

1 oz. Applejack Brandy

¾ oz. Apricot Brandy

Stir, strain and serve in cocktail glass.

Decoration: twist of lemon peel.

Observations

A drink with plenty of authority. Of the two Brandies, Applejack is the stronger (about 90 proof) and predominates the cocktail, but the other gives it flavor and sweetness. Applejack is made from apples and easily distilled. It was widely bootlegged during prohibition. Since repeal the demand has fallen off, however. It is the most difficult of all liquors to mix.

Apricot Brandy is a sweet cordial (approximately 60 proof).

Champagne Cocktail

Drop a cube of sugar and a piece of lemon peel into a Champagne (hollow stem) glass, and pour Champagne over them until the glass is filled, and serve.

Observations

This is supposed to be the cocktail par excellence. Good Champagne in itself, of course, stands as superior to all drinks, and is thus universally regarded, but served in the conventional manner of the cocktail, as given above, its merit is the subject of widely varied opinions.

The only genuine Champagne wine is distilled from the grapes grown in the vineyards of Champagne, France. Few bars can afford this wine for mixing purposes. Many brands of sparkling white wines, however, are on the market, masquerading under the name of Champagne.

Cherry Blossom Cocktail

Shaker—ice
1 oz. Cherry Brandy
½ oz. Apricot Brandy
Dash Curacao
Dash Grenadine
Two or three drops lemon juice
Shake, strain and serve in cocktail glass.
No decoration.

Observations

This is a really nice one. It is considered sweet, but has both power and body. Its palatability gives it its prime characteristic, and has made it a great favorite with the ladies. When ordering this one for your girl friend, you can't go wrong.

Chicago Cocktail

Shaker—ice
1 ¼ oz. Gin
¼ oz. Lemon Juice
¼ oz. Raspberry Juice
Shake, strain and serve in cocktail glass.
No decoration.

Observations

A little tart, but with a pleasing taste, nevertheless.

Clover Club Cocktail

Shaker—ice
1 oz. Gin
½ oz. Lemon Juice
¼ oz. Grenadine
Half spoon sugar or dash of syrup
White of one egg
Shake and strain into hollow stem glass, after having filled the stem with Creme de Cacao and dropped in a cherry, and serve.

Observations

This is one of those drinks that both looks fancy and tastes well.

Clover Leaf Cocktail

Same as above, with green Creme de Menthe in stem.

Pink Lady

Same, with Grenadine in stem.

All three of these drinks are very smooth, as well as pleasing to the palate.

Cobbler Cocktail

Small Rickey glass half filled with ice; add
1 oz. Whiskey (Bourbon)
¼ oz. simple syrup
Stir and serve.
Decoration: piece of pineapple, cherry, and slice of orange.

Observations

Well thought of by those who like a lot of fruit in their drinks.

Coffee Cocktail

Shaker—ice
1 oz. Brandy
2 oz. Port Wine
¼ oz. simple syrup
One egg
A little Shasta
Shake, strain and serve in 6-oz. fizz glass.

Observations

As may be gathered from its ingredients, this is a rather rich drink, high in caloric value. When served it has the appearance of coffee in color, which fact is the sole reason for its name.

Commodore Cocktail

Shaker—ice
1 oz. Whiskey (Bourbon)
½ oz. lemon juice
Half spoon sugar or syrup
Dash Angostura Bitters
Shake, strain and serve in cocktail glass.
No decoration.

Observations

The greatest claim to distinction of this cocktail is its name. Still, some people like it very much.

Daiquiri Cocktail

Shaker—ice
1 oz. Bacardi Rum
½ Lime
½ oz. simple syrup
Shake, strain and serve in cocktail glass.

Observations

This is the same as the Bacardi Cocktail, with the simple syrup instead of Grenadine. Both cocktails are much in demand.

May also be served in a flat champagne glass, with a little shaved ice.

Dry Martini Cocktail

Bar glass—ice
1¼ oz. Gin
½ oz. French Vermouth
One or, at the most, two drops of Orange Bitters
Twist of lemon peel
Stir, strain and serve in cocktail glass.
Decoration: olive on toothpick.

Observations

Here is one that needs little introduction. The Martini is famous all over the world for its remarkable quality as an appetizer. Believe me, one or two of these before a meal certainly stimulates one's appetite.

Dubonett Cocktail

Bar glass—ice
1 oz. Dubonett Wine
½ oz. Gin
¼ oz. French Vermouth
Twist of lemon peel
Stir, strain and serve in cocktail glass.
No decoration.

Observations

This is not a very powerful drink, but the peculiar flavor of Dubonett gives this cocktail a certain distinction all its own. It is recommended as a fairly satisfactory appetizer as well.

Ed Dexter Cocktail

Bar glass—ice
1 oz. Whiskey (Bourbon)
Two dashes Curacao
Twist lemon peel
Twist orange peel
Stir, strain and serve in cocktail glass.

Observations

This one is little known, and it may be just as well.

El Presidente Cocktail

Shaker—ice
1 oz. Bacardi Rum
¼ oz. French Vermouth
¼ oz. Curacao
¼ oz. Grenadine
Shake, strain and serve in cocktail glass.
No decoration.

Observations

This has power, poise, and taste. An aristocrat among cocktails.

French 75

Shaker—ice
1 oz. Gin
¼ oz. lemon juice
¼ oz. simple syrup
Shake and strain in hollow stem glass, fill to top with Champagne and serve.
No decoration.

Observations

This is a famous cocktail, and is considered a drink for the connoisseur. See Champagne Cocktail.

Green Devil Cocktail

Shaker—ice
1 oz. Gin
Dash orange juice
Dash lemon juice
Dash pineapple juice
Dash Grenadine
Shake, strain and serve in cocktail glass.
No decoration.

Observations

An intriguing flavor is obtained by the combination of these fruit juices. Otherwise an ineffective cocktail.

Havana Cocktail

Bar glass—ice
1 ¼ oz. Bacardi Rum
½ oz. pineapple juice
Twist of lemon peel
Stir, strain and serve in cocktail glass.
No decoration.

Observations

Another worthy concoction from that famous center of life and gaiety.

Hollywood Cocktail

Shaker—ice
1 oz. Bacardi Rum
¼ oz. Curacao
½ oz. Italian Vermouth
Shake, strain and serve in cocktail glass.
Decoration: cherry.

Observations

While there may be some doubt as to the origin of this cocktail, the fact remains that it is a remarkably well-balanced drink, with both depth and taste. Also, it has considerable merit as an appetizer.

Honolulu Cocktail

Shaker—ice
1 oz. Gin
½ oz. pineapple juice
¼ oz. Grenadine
Two drops lemon juice
Shake, strain and serve in cocktail glass.
No decoration.

Observations

In a cocktail named after this languid and beautiful spots of the Pacific, pineapple juice is in order, and constitutes the principal characteristic of this drink.

Manhattan Cocktail

Bar glass—ice
1 oz. Whiskey (Bourbon)
¾ oz. Italian Vermouth
Two or three drops of Angostura Bitters
Twist of lemon peel
Stir, strain and serve in cocktail glass.
Decoration: cherry on toothpick.

Observations

This cocktail is just as famous throughout the United States as in the metropolis after which it has been named. It is immensely popular, and justly so, because it is difficult to devise a drink that can match this cocktail in bouquet, taste, and all-around excellence as an appetizer.

Martini Cocktail

Bar glass—ice
1 oz. Gin
¾ oz. French Vermouth
2 drops (no more!) Orange Bitters
Twist of lemon peel
Stir, strain and serve in cocktail glass.
Decoration: olive on toothpick.

Observations

This is universally recognized as the crown prince of all cocktails. It is known equally as well in Paris and Buenos Aires as in Hong Kong and New York. In its ability to sharpen the appetite it has no superior. For that reason alone, the Martini may be termed the greatest achievement in the evolution of mixed drinks to date.

Gibson Cocktail

Same as Martini, without bitters.
Decoration: Onion and olive.

Medford Cocktail

Shaker—ice
1 ¼ oz. Medford Rum
¼ oz. simple syrup
Two drops Angostura Bitters
Shake, strain and serve in cocktail glass.
No decoration.

Observations

A popular drink in Great Britain, and one which appeals to the palates of the citizenry of many other countries.

Metropole Cocktail

Same, with a twist of lemon peel added to the mixture.

New Yorker Cocktail

1 oz. Whiskey (Scotch)

½ oz. Sherry Wine

¼ oz. Grenadine

Two drops Angostura Bitters

Shake, strain and serve in cocktail glass.

No decoration.

Observations

Sweet, but good. In the field of liquor, Scotch Whiskey stands alone. No other spirit beverage can compare with it in popularity. To call for Scotch and soda, in this country, is fast becoming a habit, and among the younger set the fashionable thing to do. The merit of Scotch must be chiefly attributed to its uniformity. All good brands of Scotch are so uniform in taste, fragrance, color and body that it requires the most

remarkably delicate palate to tell them apart. The secret to this uniformity is the blending. Scotch is always blended. It is distilled from grain, mostly barley, over a smoky, flameless fire, with peat (a soggy, turf-like sort of moss cut out of the Scottish marshes) as fuel, which accounts for the peculiar taste of smoke present in all Scotch Whiskey. The maturing takes place in barrels, but these are tapped at certain intervals and blended and reblended as many as three or four times before the final blend is procured. In Scotland, the art of blending Whiskey has been developed to a point of perfection, and for over a century this has been one of the main sources of income to that country. As compared to Bourbon or Rye Whiskey, Scotch is leaner in body and less sweet in taste. The alcoholic strength of Scotch is seldom over 88 proof, while most straight Bourbons are 100 proof. Scotch is used in very few cocktails. It is mostly taken in a highball, with soda or plain water.

Old Fashioned

Saturate small lump of sugar with Angostura Bitters in chaser glass, cover with Shasta, and muddle, drop in one moderately large piece of ice, add
1 oz. Whiskey (Bourbon)
Stir and serve.
Decoration: cherry and slice of orange on toothpick.

Observations

This is one of the old standby drinks. Actually a cocktail and before-the-meal drink, it has grown to be in demand at any time of the day. It has no particular strength, but is easy to take, and very popular. Served every place where drinks are dispensed.

Gin Old Fashioned

Use Gin and both bitters.

Old Fashioned Hot Toddy

Use hot water and a little more sugar.

Orange Blossom Cocktail

Shaker—ice
1 oz. Gin
Juice of ¼ orange
¼ oz. Grenadine
Twist of lemon peel
Shake, strain and serve in cocktail glass.
Decoration: float thin ¼ slice of orange.

Observations

A weak mixture, but very pleasing to the palate.

Palm Beach Cocktail

Shaker—ice
1 oz. Gin
¼ oz. Grapefruit juice
½ oz. Italian Vermouth
Shake, strain and serve in cocktail glass.
No decoration.

Observations

This is a cocktail that is different. It has a distinctive tang, a refreshing, gay taste.

Paradise Cocktail No. 1

Shaker—ice
1 oz. Gin
¼ oz. Apricot Brandy
½ oz. Orange juice
Shake, strain and serve in cocktail glass.
No decoration.

Paradise Cocktail No. 2

Shaker—ice
1 oz. Apricot Brandy
Dash Grenadine
½ Lime
Shake, strain and serve in cocktail glass.
No decoration.

Observations

Both these cocktails are good, sound mixtures, the upper one being slightly stronger than the lower. Neither is well known.

Paree Cocktail

Shaker—ice
1 oz. Gin
½ oz. French Vermouth
Dash green Chartreuse
A drop of Orange Bitters
Shake, strain and serve in cocktail glass.
No decoration.

Observations

A very satisfying cocktail in every respect. It has the necessary strength as well as taste. Still, it is comparatively unknown. Green Chartreuse is the strongest of all sweet liqueurs except Absinthe, having an alcoholic strength of 110 proof. Its origin as well as process of manufacture are known only to its makers, Les Peres Chartreuse.

Parisian Cocktail

Shaker—ice
1 oz. Gin
¼ oz. Creme de Cacao
½ oz. Italian Vermouth
Shake, strain and serve in cocktail glass.
No decoration.

Observations

This one also has all the elements necessary for a well-balanced cocktail—sweetness in moderation, flavor and strength. You can't go wrong on this one.

Perfect Cocktail

Bar glass—ice
One-third Gin
One-third Italian Vermouth
One-third French Vermouth
Stir, strain and serve in cocktail glass.
No decoration.

Observations

Simple, but effective. Somewhat similar to the Martini. A good drink.

Picon Cocktail

Shaker—ice
1 oz. Picon
¾ oz. Italian Vermouth
Shake, strain and serve in cocktail glass.
No decoration.

Observations

A cocktail with a piquant flavor. Picon is an aromatic bitter of a less penetrating bitterness, and may be consumed straight as a tonic.

Pink Garter Cocktail

Shaker—ice
1 oz. Gin
¼ oz. Lemon juice
¼ oz. Grenadine
¼ oz. Orange juice
Shake, strain and serve in cocktail glass.
No decoration.

Observations

Weak! But what drink could live up to such a name?

Poppy Cocktail

Shaker—ice
1 oz. Blackberry Brandy
¼ oz. Port Wine
½ oz. Brandy
Shake, strain and serve in cocktail glass.
No decoration.

Observations

A pleasing mixture. Nevertheless, not what might be considered a standard cocktail.

Rob Roy Cocktail

Bar glass—ice
1 oz. Scotch Whiskey
¾ oz. Italian Vermouth
2 drops Angostura Bitters
Stir, strain and serve in cocktail glass.
No decoration.

Observations

Somewhat similar to Manhattan Cocktail.

Rosslyn Cocktail

Shaker—ice
1 oz. Italian Vermouth
½ oz. Gin
¼ oz. Grenadine
Shake, strain and serve in cocktail glass.
No decoration.

Observations

A very nice cocktail, though maybe a little bit too sweet for some palates.

Saratoga Cocktail No. 1

Shaker—ice
1 oz. Brandy
Dash Curacao
Dash Pineapple juice
Dash Orange juice
Shake, strain and serve in cocktail glass.
No decoration.

Saratoga Cocktail No. 2

Shaker—ice
1 oz. Brandy
¾ oz. Maraschino
2 drops of Angostura Bitters
Shake, strain and serve in cocktail glass.
No decoration.

Observations

Both very commendable.

Sazerac Cocktail

Drop a piece of ice in an old fashioned glass, dash a few drops of Absinthe on the ice, then twirl it in the glass and throw it away. Then build up the old fashioned without bitters.

Observations

The idea of the above procedure is to give the Old Fashioned Cocktail the flavor of Absinthe instead of Angostura Bitters.

Side Car Cocktail

Shaker—ice
1 oz. Brandy
½ oz. Cointreau
½ Lime
Shake, strain and serve in cocktail glass.
No decoration.

Observations

Care should be observed in the amount of lime juice used in this cocktail. Only a few drops are really needed, as too much will tend to sour the drink to excess and thereby spoil its taste. Cointreau has a very strong flavor, and care in its use is also recommended. Too much of this liqueur may over-dominate the flavor as a whole. Properly made, this is an excellent cocktail.

Box Car

Same, with Whiskey instead of Brandy.

Star Cocktail

Shaker—ice
1 oz. Applejack Brandy
¾ oz. Italian Vermouth
2 drops Orange Bitters
Shake, strain and serve in cocktail glass.
No decoration.

Observations

Another very sound mixture.

Stinger Cocktail

Shaker—ice
1½ oz. Brandy
½ oz. White Creme de Menthe
Shake, strain and serve in cocktail glass.
No decoration.

Observations

This has strength and is refreshing, but is negligible as an appetizer.

Stingaree Cocktail

Same.

Sloe Stinger Cocktail

Same, with Sloe Gin (1½ oz.)

Swiss Cocktail

Shaker—ice
1 oz. Absinthe
Dash Anisette
½ oz. Orgeat
White of one egg
Shake, strain and serve in wine glass.
No decoration.

Observations

Also called Suissesse Cocktail, which simply is the French name for it.

Waldorf Cocktail

Shaker—ice
1 oz. Whiskey (Bourbon)
¾ oz. Italian Vermouth
2 drops of Angostura Bitters
Dash of Absinthe
Shake, strain and serve in cocktail glass.
No decoration.

Observations

Another cocktail similar to the Manhattan.

Whiskey Cocktail

Bar glass—ice
1 oz. Whiskey (Bourbon)
¾ oz. Italian Vermouth
2 drops of Angostura Bitters
Dash of simple syrup
Stir, strain and serve in cocktail glass.
Decoration: piece of lemon peel.

Observations

Same as Manhattan, with the sugar added.

Whiz Bang Cocktail

Shaker—ice
1 oz. Whiskey (Bourbon)
½ oz. French Vermouth
Dash Grenadine
2 drops Orange Bitters
Dash Absinthe
Shake, strain and serve in cocktail glass.
No decoration.

Observations

A whiz bang, all right!

Fizzes

Please Note:

In fizzes containing egg-whites, simple syrup is recommended. In all others, the proper, finely granulated bar sugar should be used. But under no circumstances, powdered sugar, which mixes unwillingly and therefore requires so much shaking that the "gas" escapes, making the drink seem flat. Nor is fizz powder advisable, because it gives an artificial taste to the drink.

Gin Fizz

Shaker—ice
1 oz. Gin
1 oz. Lemon juice
1 tablespoon sugar
Add a little Soda
Shake, strain and serve in fizz glass.
No decoration.

Observations

One of the most popular drinks in America today. It quenches the thirst and sharpens the appetite as well.

Silver Fizz
Same, with white of egg.

Golden Fizz
Same, with yolk of one egg.

Royal Fizz
Same, with whole of an egg.

Ramos Fizz
Same as Royal, with 1 oz. pure cream.

Cream Fizz

Shaker—ice
1 oz. Gin
1 oz. Lemon juice
½ oz. pure cream
1 tablespoon sugar
Add a little Soda
Shake, strain and serve in fizz glass.

Observations

A smooth Gin Fizz.

Creole Cream Fizz

Shaker—ice
1 oz. Gin
Twist of orange peel
2 sprigs of mint
½ oz. lemon juice
¼ oz. simple syrup
½ oz. pineapple juice
White of one egg
½ oz. pure cream
Add a little Soda
Shake, strain and serve in large fizz glass.
No decoration.

Observations

The mint adds a tang of freshness to this one, also gives the drink a greenish color.

Dream Fizz

Shaker—ice
1 oz. Gin
1 oz. lemon juice
¾ oz. simple syrup
1 oz. pure cream
White of one egg
Add a little Soda
Shake, strain and serve in large fizz glass, and top with green Creme de Menthe.
No decoration.

Observations

There are a number of variedly concocted fizzes now current, some of them rather far-fetched. Even ice cream and sherbet are being used in an effort to find something new. Of the fizz given above, it may be said that it is very smooth and has a good taste. The Creme de Menthe adds a stinging tang of freshness, which must be considered an asset to any drink.

Galvig Fizz

Shaker—ice
1 oz. Gin
½ oz. lemon juice
¼ oz. raspberry juice
¼ oz. simple syrup
Juice of ¼ orange
½ oz. pure cream
White of one egg
Add a little Soda
Shake, strain and serve in large fizz glass.
No decoration.

Observations

Another elaborate, good-tasting fizz with a yellowish-pink appearance in color. See Dream fizz.

Morning Glory Fizz

Shaker—ice
1 oz. Brandy
¾ oz. Whiskey (Bourbon)
Two dashes simple syrup
Two dashes lemon juice
Two dashes Curacao
White of one egg
Add a little Soda
Shake, strain and serve in large fizz glass.
No decoration.

Observations

One of the few fizzes without Gin as a base. A particularly tasty one, too.

My Own Fizz

Shaker—ice
1 ½ oz. Brandy
½ oz. Creme de Cacao
¼ oz. lemon juice
1 oz. pure cream
1 teaspoon of sugar
Add a little Soda
Shake, strain and serve in fizz glass.
No decoration.

Observations

Another Ginless fizz. Smooth! And powerful! Whatever you do, don't pass this one up without a trial.

New Orleans Fizz

Shaker—ice
1 oz. Gin
¾ oz. lemon juice
½ oz. Orgeat
1 oz. pure cream
White of one egg
Add a little Soda
Shake, strain and serve in large fizz glass.
No decoration.

Observations

A very distinctive flavor is attained by this mixture. Orgeat gives a flavor similar to that of almonds.

Orange Blossom Fizz

1 oz. Gin
1 oz. orange juice
1 teaspoon sugar
Add a little Soda
Shake, strain and serve in fizz glass.
Decoration: green cherry.

Observations

The same as a Gin Fizz, with the orange instead of the lemon juice. Weak, but a very pleasant drink.

Pick Me Up Fizz

Shaker—ice
¾ oz. Brandy
¼ oz. Absinthe
½ oz. Dubonett Wine
One egg
Shake, strain and serve in fizz glass.
No decoration.

Observations

See observation made under Dream Fizz.

Pick Me Up Cocktail

Same as "Atta Boy" Cocktail.

Waldorf Fizz

Shaker—ice
1 oz. Gin
½ oz. lemon juice
¼ oz. simple syrup
2 dashes Curacao
White of one egg
Add a little Soda
Shake, strain and serve in large fizz glass.
No decoration.

Observations

One of the most popular Gin Fizzes—or it should be.

Whiskey Sour

Shaker—ice
1 oz. Whiskey (Bourbon)
1 oz. lemon juice
1 tablespoon sugar
Shake, strain and serve in sour glass.
Decoration: cherry and slice of orange.

Gin Sour

Same, with Gin.

Brandy Sour

Same, with Brandy.

Eastern Sour

Whiskey Sour, topped with Jamaica Rum. This drink is also known under the name of Panama Punch.

Punches and Coolers

Claret Punch

Fill 10-ounce shell ¾ full of shaved ice, add:
2 oz. Claret Wine
1 oz. lemon juice
1 oz. simple syrup
Fill to top with Soda and serve.

Observations

A refreshing, thirst quenching drink, very gratifying after a round of golf or a game of tennis.

Cuba Libre

½ Lime, squeeze and drop in Rickey glass, add two lumps of ice (highball size) and add
1 oz. Bacardi Rum
Fill glass with Coca-Cola and serve.

Observations:

This is the newest of all short coolers. It originated in Florida and not, as the name implies, in Cuba. The growth of its popularity is only surpassed by that of Coca-Cola itself. Whether the drink will take permanent root in the public demand, or merely turn out to be a passing fancy, however, remains to be seen.

Gin Rickey

½ Lime, squeeze and drop in Rickey glass, add cracked ice ¾ full, add 1 oz. Gin
Fill with Soda, stir and serve.

Observations

No sweetening goes into this drink.

Gin Buck

Same, with Ginger Ale instead of Soda, thereby making it a little sweeter.

Gin Daisy

Same as Gin Buck, with a little lemon juice added.

London Rickey

Same as Gin Rickey, with a dash of green Creme de Menthe and twist of orange peel.

London Buck

Same as Gin Buck.

Highballs

One or two cubes of ice in highball glass, add
1 oz. liquor
Fill with soda or ginger ale, as requested, stir and serve.
With Scotch, always use soda only.

Observations

Any kind of liquor may be called for in a highball. Even some liqueurs have lately gained in demand for this purpose.

Creme de Menthe Highball is recommended as a very refreshing drink.

Horse's Neck

Peel full lemon round and round in one piece, place in 10-ounce shell, leaving one end hooked over edge, ice and fill with ginger ale and serve.

Observations

Originally this drink was concocted as a joke, and even today is likely to create amusement. It contains no alcohol, and is sometimes ordered by mistake instead of a

Horse's Neck, Stiff

Same, with 1 oz. Whiskey (Bourbon).

Mamie Taylor Punch

½ Lime, squeeze and drop in 10-ounce shell, fill with cracked ice to top, add
1 oz. Scotch Whiskey
Fill with ginger ale, stir and serve.

Observations

A rather peculiar blend, but liked by those who prefer Scotch to Bourbon in their mixed drinks.

Milk Punch

Shaker—ice
1 oz. Brandy
¼ oz. Jamaica Rum
¼ oz. simple syrup
6 oz. sweet milk
Shake, strain and serve in 8-ounce shell.
No decoration.

Observations

Energy giving and stimulating.

Mint Julep

Mash two fresh and moistened mint leaves in the bottom of 10-12 oz. shell, fill same with finely shaved ice, and pour the mixture of
1 ½ oz. of good Bourbon and
¼ oz. of simple syrup
over the ice, fill with Soda to within ¼ of an inch from top, then stir thoroughly until glass is frosted, and float with Jamaica Rum, and serve with two straws.

Decoration: Two fresh mint leaves stuck in the ice on top of glass. These may be sprinkled with powdered sugar, to give a frosted appearance.

Observations

This drink is supposed to have originated in the South of Kentucky and is legendary in its connection with goateed colonels in wide hats and long-tailed coats. Its cooling and refreshing properties, however, cannot be gainsaid.

Picon Punch

Shaker—ice
1 oz. Picon
½ oz. lemon juice
¾ oz. Grenadine
Shake, strain and serve in sour glass.
No decoration.

Observations

Many and varied ways to mix this drink have been suggested. I stand and fall on the above, however.

See Picon Cocktail.

Planters Punch

Drop cube of pineapple into 10-ounce shell, fill ¾ full of cracked ice, add:

1 oz. Jamaica Rum
½ oz. lemon juice
½ oz. orange juice
½ oz. pineapple juice
½ oz. raspberry juice

Fill with Soda almost to top and stir, and then top with Cognac and serve.

Decoration: Whole slice of lemon stuck on edge of glass.

Observations

Now, here is a drink that is fit for a king. All these fruit juices give it a most remarkable flavor and it contains liquor enough to have a certain amount of strength, too. In this humble writer's opinion, the best long drink in the book.

Singapore Sling

Squeeze and drop in ½ lime into 8-10 ounce shell, fill ¾ full with shaved ice, add:

1 oz. Gin
½ oz. Cherry Brandy
½ oz. Grenadine

Fill with Shasta and stir thoroughly, then top with Port Wine and serve.

Observations

A long and cooling drink, gaining in popularity from day to day. Cherry Brandy (about 60 proof).

Shanghai Sling

Same, with Maraschino and cherry juice instead of Cherry Brandy and Grenadine.

Southern Cooler

Squeeze ½ lime and drop into 10-ounce shell, fill ¾ full of shaved ice, and add:

1 oz. Whiskey (Bourbon)
½ oz. lemon juice
½ oz. simple syrup
¼ oz. green Creme de Menthe
Soda to top
Stir thoroughly and serve.

Observations

Many like this one better than Singapore Sling.

Tom Collins

Fill glass (8-10 oz. shell) ¾ full of cracked ice, squeeze and drop in ½ lime, add:
1 oz. Gin
½ oz. lemon juice
1 tablespoon sugar
Fill to top with Soda
Stir and serve.

Observations

This is by far the most popular alcoholic thirst-quencher in this country today, and it certainly is a good one.

John Collins

Same as above, with Whiskey instead of Gin. Also called Whiskey Collins.

Whiskey Smash

Place two fresh and moistened mint leaves in the bottom of highball glass, muddle, and fill ¾ full of shaved ice, add a little soda and stir thoroughly, then put in a little more ice, and lastly, pour
1 oz. Whiskey (Bourbon)
over top, and serve.

Observations

Maybe this is good. People have been known to drink it.

After-Dinner Drinks

...

American Flag

One third Grenadine
One-third White Creme de Menthe
One third Creme de Violette
in Pousse Cafe glass, poured in the order named over a teaspoon, so as to keep the ingredients floating separately. Add a drop of Gin to enhance the color of blue in the Creme de Violette.

Observations

A drink which, properly made, presents the spectacle of red, white and blue. Hence the name. The making of it requires a steady hand, and it has a pleasing appearance.

B & B

¾ Benedictine
Top—Brandy (Cognac)
Served in Pousse Cafe glass.

Observations

This is an after-dinner drink of world-wide renown. It is powerful, smooth and pleasing to the palate. Benedictine is a French liqueur, of somewhat higher alcoholic strength than most cordials (90 proof). It was discovered, and, in its origin, prepared by the monks of the ancient Abbey of Fecamp, France, several hundred years ago. The secrecy surrounding Benedictine has been guarded so zealously that even today no one other than the manufacturers knows how and from what ingredients this liqueur is made. This is also true of Chartreuse, which, however, is of a much later origin.

King Alphonse

Pousse Cafe glass ¾ filled with Creme de Cacao, and topped with pure cream.

Observations

A very popular after-dinner drink. Creme de Cacao is both sweet and smooth in itself, and the cream makes the drink still smoother.

A variety of King Alphonse is:

Angel's Tip, or **Tit,** or **Kiss**

All three being the same, and made as specified above, with a cherry on a toothpick across the top of the glass.

Pousse Cafe

One-sixth Grenadine
One-sixth Creme de Menthe (green)
One-sixth Curacao
One-sixth Yellow Chartreuse
One-sixth Absinthe
One-sixth Cognac

Poured in liqueur (Pousse Cafe) glass, over a spoon so as to float separately.

Observations

This one is known all over the world. The making of it requires the utmost care, patience and skill. It is an extravagance, of course, to devise something resplendent, and scarcely is worth the price one has to pay for it.

Egg Drinks

...

Princess Mary

Yolk of egg floating whole in 1 oz. of yellow Chartreuse served in Sherry wine glass.

Observations

You will like this drink if you relish the idea of tackling the yolk of an egg whole. Some people do. Considered by some an after-dinner drink.

Egg Nog

Shaker—ice
1 oz. Jamaica Rum
6 oz. sweet milk
½ oz. simple syrup
One egg
Shake, strain and serve in 10-ounce shell, and sprinkle nutmeg on top.

Observations

This really is more than a drink, having great food value. Very popular as a snack between meals.

Baltimore Egg Nog

Shaker—ice
½ oz. Brandy
¼ oz. Jamaica Rum
½ oz. Madeira Wine
6 oz. sweet milk
½ oz. simple syrup
Shake, strain and serve in ten-ounce shell, and sprinkle nutmeg on top.

Observations

Very elaborate and very tasty. Otherwise, see Egg Nog.

Breakfast Egg Nog

Shaker—ice
¾ oz. Brandy
¼ oz. Curacao
4 oz. sweet milk
½ oz. Simple Syrup
One egg
Shake, strain and serve in 8-ounce shell, with nutmeg on top.

Observations

A fully adequate breakfast. Invigorating, stimulating, and a sound aid to health and the creation of energy.

See Egg Nog.

Tom and Jerry

Put one full teaspoon of batter in Tom and Jerry mug, add a little hot water, add 1 oz. Brandy, stir up and fill with hot water (or hot milk). Top with Jamaica Rum and sprinkle with nutmeg and serve.

Batter

Beat thoroughly the yolks and whites of the eggs separately, fold them together and add one pound of powdered sugar to each three eggs. Add a little vanilla extract.

Observations

Very gratifying and popular in cold weather.

Whiskey Flip

Shaker—ice
1 oz. Whiskey (Bourbon)
½ spoon of sugar
One egg
Shake, strain and serve in fizz glass.
No decoration.

Observations

All flips, whether made with liquor or wine, are stimulating and energy restoring.

Wine Flips

Shaker—ice
2 oz. wine
One egg
¾ spoon sugar
Shake, strain and serve in fizz glass.
No decoration.

Observations

If sour wine is used, twice the amount of sugar given above is required.

Miscellaneous

...

Absinthe Drip

1 oz. Absinthe in 4-5 oz. shell glass, fill with water under dripping faucet and serve, without ice.

Observations

To obtain a satisfactory result in the making of this drink, great care and patience is called for, as it is imperative that the water and Absinthe should mix very slowly. This is by far the most popular drink in France, enjoyed by peasants and city dwellers alike.

Brandy Float

Pour 5-ounce shell ¾ full of Soda water and float 1 oz. of Brandy over the top.

Observations

This is for the man who wants his Brandy and chaser from the same glass, at the same time. No ice is used with this drink.

Creme de Menthe Frappe

Fill frappe glass with shaved ice. Pour green Creme de Menthe over ice to top and serve with two short straws.

Observations

Of this drink it may be truly said that the flavor lasts. It gives a stinging tang of refreshment to the tongue. Much fancied by the ladies.

Menthe-Brandy Frappe

Same as above, with a little less Creme de Menthe, and topped with Brandy.

Stinger Brandy Float

Fill cocktail glass with finely shaved ice, fill almost to top with white Creme de Menthe and top with Brandy, and serve with two short straws.

Observations

Very cool.

Concluding

Now that you have read "Liquid Gems," no doubt you consider it naive in spots, and also inadequate. And I do, too. There were many things I wanted to say about wines and liquors which had no part in the drinks listed and therefore had to be left out. I wanted to talk to you about Russian Vodka, the Argentine Cana and Aquavit, the Norwegian potato brandy. I was as eager as the cork in a Champagne bottle to pop off about the characteristics of Tequila, the Mexican liquor made from cactus, Scandinavian Brandevin and Cajas from Brazil. But most of all, I wanted to breathe in your ear subtle secrets of the vineyards on the banks of the Rhine, the home of the fermented grapes glorified in the poetry of Goethe and Heine. These and many more things I wanted to consider with you, but the limits of this booklet, and a certain reticence, did not permit of it. As to the merits of my recipes, the final judgment is dictated by your own taste. I therefore raise my glass and propose a toast to "Liquid Gems."

J. R. I.